Con of 1 hours 172

# FEEDING FRATION, OF JUNITED STATES DEPARTMENT OF JUSTICE WASHINGTON, D.C. 20530

#### SUPPLEMENTAL STATEMENT

Pursuant to Section 2 of the Foreign Agents Registration Act of 1938, as Amended

For Six Month Period Ending OCT Name of Registrant Registration No. 1704 VAN BRUNT & COMPANY, ADVERTISING-MARKETING, Inc. **Business Address of Registrant** VAN BRUNT & COMPANY 711 Third Avenue New York, N.Y. 10017 I - REGISTRANT 1. Has there been a change in the information previously furnished in connection with the following: (a) If an individual: (1) Residence address (2) Citizenship (3) Occupation (b) If an organization: (1) Name (2) Ownership or control (3) Branch offices 2. Explain fully all changes, if any, indicated in Item 1. NO CHANGE IF THE REGISTRANT IS AN INDIVIDUAL, OMIT RESPONSE TO ITEMS 3, 4, and 5. 3. Have any persons ceased acting as partners, officers, directors or similar officials of the registrant during this 6 month reporting period? Yes 🔲 No X If yes, furnish the following information: Name Date Connection **Position** Ended NONE الموسودية Was amended by Jan DJ-307 filed on\_\_\_\_

4	. Have any persons become Yes No	ne parmers, officers, d	irectors or similar	officials during	this 6 month report	ting period?
	If yes, furnish the follow	wing information:				
	Name	Residence Address	Ci	itiz <b>ensbip</b>	Position	Date Assumed
		N	ONE			
5.	Has any person named principal? Yes	in Item 4 rendered s	ervices directly is	furthernace of	the interests of	any foreign
	If yes, identify each suc	h person and describe	his services.			
		N	ONE			
_						
6.	Have any employees or is minated their employmen Yes No	ndividuals other than a t or connection with t	officials, who have he registrant during	filed a short for this 6 month re	m registration starporting period?	tement, ter-
	If yes, furnish the follow	ring information:				
	Name	Positio	n or connection		Date	terminated
		NO	)NE			
<del></del>	During this 6 most					
,.	During this 6 month report the registrant who render principal in other than a Yes No X	red services to the re	eistrant directly in	furtherance of	the interest of	apacity by any foreign
	If yes, furnish the follow	ing information:				
	Name	Residence Address		Position or connection		connection began
		N	ONE			

### II - FOREIGN PRINCIPAL

8. Has your connection with any foreign principal e Yes No X	nded during this 6 month reportin	g period?
If yes, furnish the following information:		
Name of foreign principal		Date of Termination
NONE		
9. Have you acquired any new foreign principal dur	ing this 6 month reporting period?	Yes No K
If yes, furnish following information:		
Name and address of foreign principal		Date acquired
NONE		
10. In addition to those named in Items 8 and 9, if an sent during the 6 month reporting period.	y, list the foreign principals wh	om you continued to repre-
Barbados Tourist Board	801 Second Ave., N.Y.	10017
Barbados Industrial Development Japan External Trade Organization	801 Second Ave., N.Y.	10017
European Travel Commission (Inactive)	437 Fifth Ave., N.Y. 630 Fifth Ave., N.Y.	10016 10019
III - AC	CTIVITIES	THE RESERVE OF STREET,
11. During this 6 month reporting period, have you en foreign principal named in Items 8, 9 and 10 of this	gaged in any activities for or rendis statement? Yes	dered any services to any
If yes, identify each such foreign principal and de	scribe in full detail your activitie	es and services:
SEE RIDER TO ITEM	#11 ATTACHED (A, B & C)	

<sup>1</sup> The term "foreign principal" includes, in addition to those defined in section 1(b) of the Act, an individual or organization any of whose activities are directly or indirectly supervised, directed, controlled, financed, or subsidized in whole or in major part by a foreign government, foreign political party, foreign organization or foreign individual. (See Rule 100(a)(9)).

A registrant who represents more than one foreign principal is required to list in the statements he files under the Act only those foreign principals for whom he is not entitled to claim exemption under Section 3 of the Act. (See Rule 208.)

12.	During this 6 as defined be	month reporting period, have you on behalf of any foreign principal engaged in political activity 2 elow?
	Yes 🗌	No X
,	achieve this	ify each such foreign principal and describe in full detail all such political activity, indicating, things, the relations, interests and policies sought to be influenced and the means employed to purpose. If the registrant arranged, sponsored or delivered speeches, lectures or radio and TV give details as to dates, places of delivery, names of speakers and subject matter.
		NONE
,		
	P 11'.'	
15.	benefits any	the above described activities, if any, have you engaged in activity on your own behalf which or all of your foreign principals?
	Yes 🗌	No X
	If yes, descri	be fully.
		NONE

The term "political activities" means the dissemination of political propaganda and any other activity which the person engaging therein believes will, or which he intends to, prevail upon, indoctrinate, convert, induce, persuade, or in any other way influence any agency or official of the Government of the United States or any section of the public within the United States with reference to formulating, adopting, or changing the domestic or foreign policies of the United States or with reference to the political or public interests, policies, or relations of a government of a foreign country or a foreign political party.

### IV - FINANCIAL INFORMATION

## 14. (a) RECEIPTS - MONIES

During this 6 month reporting period, have you received from any foreign principal named in Items 8, 9 and 10 of this statement, or from any other source, for or in the interests of any such foreign principal, any contributions, income or money either as compensation or otherwise?

Yes X No 🗌

If yes, set forth below in the required detail and separately for each foreign principal an account of such monies.3

Date	From Whom	Purpose	Amount
April 1972 to October 1972	BARBADOS TOURIST BOARD	ADVERTISING	\$ 115,931.76
	BARBADOS INDUSTRIAL DEVELOPMENT CORP.	11	\$ 24,858.86
	JETRO (Japan External Trade Organization)		\$ 8,625.29

Total \$ 149,415.91

### 14. (b) RECEIPTS - THINGS OF VALUE

During this 6 month reporting period, have you received any thing of value<sup>4</sup> other than money from any foreign principal named in Items 8, 9 and 10 of this statement, or from any other source, for or in the interests of any such foreign principal?

Yes 🔲 No X

If yes, furnish the following information:

Name of foreign principal

Date Received

Description of thing of value

Purpose

NONE

exclusive rights, favored treatment over competitors, "kickbacks," and the like.

<sup>8</sup> A registrant is required to file an Exhibit D if he collects or receives contributions, loans, money, or other things of value for a foreign principal, as part of a fund raising campaign. See Rule 201(e).

4 Things of value include but are not limited to gifts, interest free loans, expense free travel, favored stock purchases,

## 15. (a) DISBURSEMENTS - MONIES

During this 6 month reporting period, have you

- (1) disbursed or expended monies in connection with activity on behalf of any foreign principal named in Items 8, 9 and 10 of this statement? Yes X No
- (2) transmitted monies to any such foreign principal? Yes No X

If yes, set forth below in the required detail and separately for each foreign principal an account of such monies, including monies transmitted, if any, to each foreign principal.

Date

To Wbom

Purpose

Amount

April 1972 to October 1972

Various suppliers of engravings, art, typography, proofs, etc.

Payments for advertising materials, suppliers,

\$149,415.91

also

to various media, including newspaper travel supplements, travel & resort magazines; newspapers such as The New York Times, Miami Herald/News, Boston Globe, Boston Herald Traveler, Amsterdam News, Philadelphia Inquirer & similar big city newspapers; also travel trade journals such as Travel Agent, Travel Age East, Travel Trade, Travel Weekly, Hotel Tariff Int'l, International Hotel Directory; also consumer magazines such as Black Enterprise, Bride's Magazine, Essence, Glamour, Modern Bride, The New Yorker, New York Magazine.

Total \$ 149,415.91

1).	(D)	DISBURSEMENTS - THINGS OF VALUE	

		of or in connection with	d, have you disposed of an activities on behalf of any		
	Yes 🗌	No X		· • • • • .	
	If yes, furnis	sh the following informat	ion:		
	Date disposed	Name of person to whom given	On bebalf of wbat foreign principal	Description of thing of value	Purpose
		NONE			
(c)	During this 6 or through an an election to to select can	ny other person, made an so any political office, or adidates for political off	have you from your own funds y contributions of money or o in connection with any prims ice? Yes	other things of value in our election, convention,	onnection with
	If yes, furnis	sh the following informat  Amount or thing  of value	ion: Name of political organization	Name of candidate	
		NONE			
=	· · · · · · · · · · · · · · · · · · ·	V	DOLETICAL DEGRACANDA		
commun believe or any : of a go or prom motes a any oth	s will, or whice section of the perment of a feoto in the United any racial, socialer American re	e Act defines "political procession by any person (1) which he intends to, prevail upon the United States recign country or a foreign ed States racial, religious, al, political, or religious di	POLITICAL PROPAGANDA  opaganda" as including any ora which is reasonably adapted to, on, indoctrinate, convert, induce tes with reference to the politic political party or with reference or social dissensions, or (2) w isorder, civil riot, or other confi any government or political su .)	or which the person dissent, or in any other way influited or public interests, polited to the foreign policies of thich advocates, advises, in ict involving the use of for	inating the same eace a recipient cies, or relations the United States astigates, or pro-
16. Du pro	uring this 6 mo opaganda as d	onth reporting period, did efined above? Yes	you prepare, disseminate or No 🗓	cause to be disseminate	ed any political
IF	YES, RESPO	ND TO THE REMAINING	G ITEMS IN THIS SECTION	v.	
17. Id	entify each su	ch foreign principal.			
		NONE			

<sup>&</sup>lt;sup>5</sup> Things of value include but are not limited to gifts, interest free loans, expense free travel, favored stock purchases, exclusive rights, favored treatment over competitors, "kickbacks," and the like.

18.	During this 6 month reporting period, has any foreign principal established a budget or allocated a specified sum of money to finance your activities in preparing or disseminating political propaganda?  Yes No X
	If yes, identify each such foreign principal, specify amount, and indicate for what period of time.
	NONE
19.	During this 6 month reporting period, did your activities in preparing, disseminating or causing the dissemination of political propaganda include the use of any of the following:  Radio or TV broadcasts  Magazine or newspaper  Advertising campaigns  Press releases  Pamphlets or other publications  Speeches  Other (specify)  NONE
20.	During this 6 month reporting period, did you disseminate or cause to be disseminated political propaganda among any of the following groups:  Public Officials  Newspapers  Libraries  Legislators  Editors  Government agencies  Civic groups or associations  Nationality groups  Other (specify)  NONE
21.	What language was used in this political propaganda:  [ Cother (specify) NONE
22.	Did you file with the Registration Section, Department of Justice, two copies of each item of political propaganda material disseminated or caused to be disseminated during this 6 month reporting period?  Yes No X NONE
23.	Did you label each item of such political propaganda material with the statement required by Section 4(b) of the Act?  Yes No X  NONE
24.	Did you file with the Registration Section, Department of Justice, a Dissemination Report for each item of such political propaganda material as required by Rule 401 under the Act?
	Yes No X NONE
	. VI - EXHIBITS AND ATTACHMENTS
25.	EXHIBITS A AND B  (a) Have you filed for each of the newly acquired foreign principals in Item 9 the following:  Exhibit A <sup>6</sup> Yes No No NONE  If no, please attach the required exhibit.  (b) Have there been any changes in the Exhibits A and B previously filed for any foreign principal whom you represented during this six month period?  Yes No X  If yes, have you filed an amendment to these exhibits? Yes No If no, please attach the required amendment.
	6 The Fability A. L. C.

it A, which is filed on Form DJ-306, sets forth the information required to be disclosed concerning each for-

eign principal.

7 The Exhibit B, which is filed on Form DJ-304, sets forth the information concerning the agreement or understanding between the registrant and the foreign principal.

_	
If you have previously filed an Exhibit C <sup>8</sup> , state whether month reporting period.	er any changes therein have occurred during this 6
Yes No No NONE	
If yes, have you filed an amendment to the Exhibit C?	Yes No 🗌
If no, please attach the required amendment. NONE	
27. SHORT FORM REGISTRATION STATEMENT	
Have short form registration statements been filed by a plemental statement?	all of the persons named in Items 5 and 7 of the sup-
Yes No No None	
If no, list names of persons who have not filed the requi	red statement.
The undersigned swear(s) or affirm(s) that he has (they has statement and the attached exhibits and that he is (they are)	
tents are in their entirety true and accurate to the best of his	s (their) knowledge and belief, except that the under-
signed make(s) no representation as to the truth or accuracy Registration Statement, if any, insofar as such information is	or the information contained in attached Short Form s not within his (their) personal knowledge.
	(Type or print name under each signature)
(Both copies of this statement shall be signed and sworn to before a notary public or other person authorized to admin- ister oaths by the agent, if the registrant is an individual, or by a majority of those partners, officers, directors or persons	School The Bruin
performing similar functions who are in the United States, if the registrant is an organization.)	Albert Van Brunt, President
Subscribed and sworn to before me at My	M, n.7
Subscribed and sworn to before me at Run 7 this 26 day of October	nk, n. 7 . 1922
Subscribed and sworn to before me at My This 26 day of Other	10/2 . 19/2
Subscribed and sworn to before me at My this 26 day of October	Me, n. 7 1922 Lida Perry (Management of society of officer)
Subscribed and sworn to before me at My This 26 day of Oldher	(Minuture of entery or other officer)
Subscribed and sworn to before me at My of Buller  this 26 day of Buller  My commission expires	Gulde Perry (Migrature of actory or other officer)

<sup>&</sup>lt;sup>8</sup> The Exhibit C, for which no printed form is provided, consists of a true copy of the charter, articles of incorporation, association, constitution, and bylaws of a registrant that is an organization. (A waiver of the requirement to file an Exhibit C may be obtained for good cause shown upon written application to the Assistant Attorney General, Internal Security Division, Department of Justice, Washington. D.C. 20530.

#### RIDER TO ITEM #11 (A)

## BARBADOS TOURIST BOARD -

Magazine and newspaper advertising produced and placed in such newspapers as N. Y. Times, Philadelphia Inquirer, Amsterdam News, Boston Herald Traveler, Boston Globe, Miami Herald/News, etc.; also magazines such as Black Enterprise, Bride's, Essence, Glamour, Modern Bride, The New Yorker, New York Magazine, etc.; also journals of the travel industry.

Examples of advertisements attached hereto.

RIDER TO ITEM #11

(B)

BARBADOS INDUSTRIAL DEVELOPMENT CORP. -

Produced and placed advertisements directed to the business community to encourage interest in the establishment of small business and industrial plants within Barbados. Media schedule included Wall St. Journal, N. Y. Times, Daily News Record, Women's Wear Daily, Atlanta Constitution Journal, Minneapolis Star Tribune, Indianapolis Star News, Selling Sporting Goods, Caribbean Business Review.

Examples of advertisements attached hereto.

Rider To Item II (C)
JAPAN EXTERNAL TRADE ORGANIZATION (JAPAN TRADE CENTER)

Prepare and place advertising, Publicity releases, Radio scripts, etc., promoting Japanese Food Products (Canned Mandarin Oranges).

Examples of Publicity releases sent to Newspapers, food editors, Food Trade publications and Journals giving recipes using the product.

**≱**⊥89 101372

#### NEWS RELEASE

From: Van Brunt & Company
711 Third Avenue
New York, N.Y. 10017

#### EXCLUSIVE IN YOUR AREA

#### FOR IMMEDIATE RELEASE

#### JAPANESE SAKE MANDARIN FISHROLLS

#### The 30-Minute Entree

It is always great to have a quick and easy recipe up your sleeve, because one never knows when company might pop in. Then, too, there are many times you just want to take the carefree route and still provide an interesting and nourishing meal for your family. One of the most delicious 30-minute entrees available is Japanese Sake Mandarin Fishrolls.

Now that Fall has arrived, this hearty cool weather dish is the gourmet way to prepare and bake fish. And even though the tasty results look like you've spent a good deal of time in-the-making, the actual preparation is quite simple. Little fish fillets are the basic ingredient -- and it's a good idea always to have little package of frozen ones around for emergency dinners. They are chock full of protein and still reasonable in price with a large variety available.

The flavor of the fillets is enhanced by the sauce of Japanese Sake and the juice drained from Japanese Canned Mandarin Oranges. The Sake -- a clear, rice and water brew -- adds a pungent accent. The alcohol evaporates in the baking process and only the marvelous taste of this traditional drink of Japan remains behind.

Both as a cooking ingredient and as a decorative garnish, the little plump sections of Japanese Canned Mandarin Oranges do wonders for this recipe. They lend a unique touch because after all citrus fruit and fish is hardly a usual combination. Yet each distinct flavor compliments the other with delicious results.

Next time you're set to prepare a fish dish, consider the tasty possibilities in making it in this gourmet manner. It really is a lot easier than it looks -- and that is the marvelous part of it!

6 to 8 fish fillets (1-1/2 to 2 lbs.)

Salt

Pepper

1 cup minced onion

1/2 cup Sake

1 11-oz. can Mandarin Orange segments

l tablespoon butter or margarine

1 tablespoon flour

on Sake and juice drained from Mandarin Orange segments. Cover with aluminum 12"x8"x2". Sprinkle with salt and pepper. Scatter onions over all. Pour Bake in 400°F. oven 20 minutes. Roll up each fish fillet; place in buttered shallow baking dish

on Mandarin Orange segments. from over fish and stir in paste -- in and around fish in baking dish. Sprinkle Makes 6 to 8 servings remove fish rolls to serving platter. Spoon some of sauce over fish; pass rest. or until fish is easily flaked with fork. Mash together butter and flour to form smooth paste. Remove foil Return to oven and bake 10 minutes longer, uncovered, Stir sauce occasionally. If desired,

From: Van Brunt & Company
711 Third Avenue
New York, N.Y. 10017

#188 92972

#### NEWS RELEASE

#### EXCLUSIVE IN YOUR AREA

FOR IMMEDIATE RELEASE

#### JAPANESE MANDARIN ORANGE TOP HAT CUPCAKES:

The Perfect After School or After Dinner Treat

Cupcakes are a "fun" food and most people start their love affairs with them early in life, usually during their early school days. What can be better after a hard day at the notebooks than a tall, cold glass of milk flanked by several gooey, creamy, frosted little cupcakes. And, Japanese Mandarin Orange Top Hat Cupcakes are one of the most delicious kind you can make for the whole family.

If you're ambitious, start the cupcake from scratch -- forgetting the prepared mixes. But since the luscious secret of this cupcake is in the topping, you could just as well choose one of the easy-does-it-store-bought varieties. For the orange creme frosting, the main ingredient is the tangy Japanese Mandarin Orange which comes right out of the can already seedless and rindless and ready to use. Their distinct flavor makes a marvelous base for the whipped creamy frosting.

And cutting a cone-shaped piece from the top center of each cupcake to use as the top hat takes just a little more effort -- but it makes the cupcake as good to look at as it is to eat. Japanese Mandarin Orange Top Hats top off any meal ... great after lunch, tantalizing with tea, divine after dinner, super as a snack!

By doubling the ingredients of the topping, you can also use this same recipe for cake frosting on plain yellow or white cakes. A few teaspoons of Curacao will give the topping an added kick. This frosting is a light and tasty alternative to the richer butter cream ones. This is pretty much of a never-fail proposition and should be filed away and referred to whenever you need a tangy orange topping.

- l ll-ounce can Japanese Mandarin Oranges
- 3 large grapefruit

A few teaspoonfuls of Japanese Sake or Sherry (optional)

Cut each grapefruit in half, and remove both fruit and membrane, using a grapefruit knife and sharp kitchen scissors. Notch, if you like, a saw-toothed edge around each shell -- and, if you want a real basket, cut a thin strip not quite half-way around each side of the grapefruit, then lift them up and tie them together with a ribbon. Drain juice from the Mandarin Oranges and toss in the segments with pieces of grapefruit. Sprinkle with Sake or Sherry, if desired. Makes 6 baskets.

UALAMESE MANDAKIN OKANGE TOF HAT CUPCAKES

2 1/2 cups sifted cake flour
2 1/4 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
2 squares unsweetened chocolate
3 tablespoons water
1 1/3 cups sugar
1/2 cup shortening
2 eggs
1 teaspoon vanilla
3/4 cup milk

Sift dry ingredients together. Melt the chocolate in water and stir in 3 tablespoons sugar until smooth. Cool slightly, about 5 minutes. Beat the remaining sugar with shortening, eggs and vanilla until light and fluffy. Beat in the chocolate mixture. Add the dry ingredients alternately with milk to the creamed mixture. Fill lined muffin cups (use the largest you have) half full. Bake in a hot oven,  $400^{\circ}$ , 20 minutes or until tops test done. Makes 12 large cup cakes.

#### ORANGE CREME

3/4 cup sugar
3 tablespoons flour
1 egg yolk
1 can (11 oz.) Japanese Mandarin Oranges
1 cup heavy cream
2-3 tablespoons Curacao (optional)

In top of double boiler mix sugar and flour, then blend in egg yolk, orange segments and juice. Cook and stir over boiling water until thick.

Cool. Whip cream until stiff, beating in Curacao if used. Fold the cream into the cold orange mixture and chill until ready to use.

#### To Make Top Hats: -

Have cup cakes cold. Use a short bladed paring knife to cut a cone-shaped piece from the top center of each cup cake. Fill the hollow with Orange Creme and replace the cut piece of cake tipping it in like a little hat.

Pass any left over Orange Creme for adding to taste.

#187 91572

#### NEWS RELEASE

From: Van Brunt & Co.
711 Third Avenue
New York, N.Y. 10017

#### EXCLUSIVE IN YOUR AREA

FOR IMMEDIATE RELEASE

#### HAM DUMPLINGS IN JAPANESE MANDARIN SPICY SAUCE:

#### A Perfect "Leftover" Disguise

Ham has always been a good "buy" not only because of its cost in relation to other meats, but because after the first delicious servings are over, the leftovers linger on ... in soups, sandwiches, as breakfast meats, in salads, meat patties, etc. And one of the most elegant ways to treat leftover ham with culinary kindness is in a dish called Ham Dumplings in Japanese Mandarin Orange Sauce.

While ham is traditionally married to pineapple, it is just as good (some people think even better) with a tangy orange accompaniment. A spicy sauce that blends the sweet and flavorsome little seedless, rindless segments of Japanese Mandarin Oranges with wine, vinegar, sugar, salt, ginger and cinnamon into something that is a real treat.

Ham Dumplings are simple to make and because the basic meat ingredient is ground cooked ham it's a marvelous disguise for leftovers. The meat mixture is merely steamed in the orange sauce for about ten minutes ... and that's it. The end result is quite tantalizing ... a subtle melding of two sensations, the salty and the sweet.

Use these little Japanese Mandarin Oranges in other of your meat dishes and you will discover how wonderfully versatile they are and how they tastefully enhance not only ham but beef, pork and poultry, too.

The next time you pass the meat counter, buy a large ham, pound for pound still an economical buy. Then enjoy it many ways and most of all, enjoy it as a Ham Dumpling in Japanese Mandarin Spicy Sauce.

#### HAM DUMPLINGS IN SPICY ORANGE SAUCE



#### Dumplings

2 cups sifted flour
3 teaspoons baking powder
1/8 teaspoon pepper
1/4 teaspoon salt
1 1/2 cups ground cooked ham
1/4 cup shortening
3/4 cup milk
1 egg, beaten

#### Sauce

2 cans (11 oz. each) Japanese Mandarin Oranges
1/3 cup wine vinegar
1/3 cup water
1/3 cup butter or margarine
2 tablespoons sugar
2 tablespoons flour
1 teaspoon salt
1/4 teaspoon ginger
1/2 teaspoon cinnamon

Use a large skillet with cover in which to combine orange segments and juice, vinegar, water and butter or margarine. Heat to a boil. Mix sugar, flour, salt and spices, stir into hot fruit mixture. Simmer 5 minutes.

For dumplings, sift dry ingredients together into a bowl. Cut in ham and shortening until mixture is crumbly. Add milk and egg. Mix quickly until all the flour is dampened, do not overmix.

Drop by spoonfuls onto hot simmering orange sauce. Cover and steam for 10 minutes. Do not lift cover during this time. Makes 12 dumplings or 4 servings.

#186 82572

## $\underline{\mathtt{N}} \; \underline{\mathtt{E}} \; \underline{\mathtt{W}} \; \underline{\mathtt{S}} \quad \underline{\mathtt{R}} \; \underline{\mathtt{E}} \; \underline{\mathtt{L}} \; \underline{\mathtt{E}} \; \underline{\mathtt{A}} \; \underline{\mathtt{S}} \; \underline{\mathtt{E}}$

From: Van Brunt & Co.
711 Third Avenue
New York, N.Y. 1001

FOR IMMEDIATE RELEASE

## EXCLUSIVE IN YOUR AREA

JAPANESE MANDARIN ROYAL SALAD MOLD
Perfect for little, light luncheons

No homemaker wants to work over a hot stove endlessly preparing "big" meals. That's why, whenever possible, the buffet or when weather permits, the barbecue is so popular. But even here it's easy to get into a "repast rut" serving the same things over and over again.

Why not try something new and challenging like Japanese Mandarin Royal Salad Mold, a deliciously cool way to treat warm friends? This shimmering gelatin concoction is just about perfect for little light luncheons served with crunchy breadsticks, crackers, or finger rolls. And it's marvelous too as an unusual salad selection for evening buffets and barbecues.

And the added good news is that it requires so little active preparation just a gathering of the ingredients, a little mixing here and there, a chilling
reception by your refrigerator, and there it is - all ready to spoon or slice.
What gives this salad mold its fine flavor is the blend of sweet and spicy,
bland and sharp ingredients. The Japanese Mandarin Oranges which are used both
in and on the salad are especially tasty ... tangy and refreshing and zestful
enough to hold their own against white onions, celery and green pepper flavors.
The little sections of Japanese Mandarin Oranges are ready to use right out of
the can and come seedless and uniform in size so they look especially appetizing
as a garnish for the salad.

Next time you are tagged "it" for a dinner or luncheon party, consider the culinary merits of Japanese Mandarin Royal Salad Mold - a queenly idea if ever there was one!

# # # #

#### JAPANESE MANDARIN ROYAL SALAD MOLD

l package orange flavored gelatin

l cup boiling water

2 cans (11 oz.) Japanese Mandarin Oranges

2 tablespoons wine vinegar

1/2 cup mayonnaise

1'2 teaspoon salt

1 small white onion, cut up

1 carton (8 oz.) cottage cheese

1/3 cup diced celery

1/4 cup diced green pepper

l small ripe avocado

Dissolve the gelatin in boiling water. Stir in orange segments and juice, vinegar, mayonnaise and salt. Chill until mixture begins to thicken. Process the onion and cottage cheese in blender, then fold into thick gelatin mixture with celery and green pepper.

Spoon mixture into a 5-cup mold and chill until firm. Unmold on crisp greens and garnish with avocado slices and remainder of Mandarin Orange segments, drained. Surround with nicely arranged assorted cold cuts. (Makes 6-8 servings).

## NEWS RELEASE

From: Van Brunt & Company 711 Third Avenue New York, N.Y. 10017

FOR IMMEDIATE RELEASE

EXCLUSIVE IN YOUR AREA

JAPANESE MANDARIN PARTY BASKETS ARE SIMPLY MADE,
SIMPLY MARVELOUS AS APPETIZER OR DESSERT

Sometimes the very simplest appetizers or desserts are the most effective. There's no reason to concoct elaborate dishes when easy ones will do just as well -- if not better. For example, you can always begin or end a meal "fruitily" and offer up something that tastes as healthy as it looks!

Japanese Mandarin Orange Party Baskets are a delicious case in point. Simply made, simply marvelous, this citrus-y delight will kindle the appetite pleasantly when served as an appetizer. Or if you prefer, it can cap off a summer meal as a good (and good for you) dessert. Oh, that Vitamin C!

The ingredients are two compatible fruits, one fresh, one canned.

Start off with plump good-sized grapefruits: pink ones will look especially pretty. Then merely add Canned Japanese Mandarin Oranges, the perfectly formed, dainty segments noted for their exotic sweetness and complete freedom from rind, seeds and membrane. These are ready to use right out of the can and will save you the tiresome task of preparing fresh orange sections.

If used as a sweet, why not try adding a scoop of your favorite sherbet and chill well before serving. An especially mouth-watering combination is the grapefruit with the Japanese Mandarin Oranges topped with lemon ice -- a subtle melding of the three leading citrus flavors that will have your guests asking for seconds -- or thirds! Be prepared!

# # #